Office removed to the Agricultural Ware-House and Seed Store, No. 87 North Second street.

THE FARMERS' CABINET,

DEVOTED TO AGRICULTURE, HORTICULTURE, AND RURAL ECONOMY.

Vol. III.—No. 12.] July 15, 1839. [Whole No. 54.

PUBLISHED BY
PROUTY, LIBBY & PROUTY,
AT THE
Agricultural Ware-House and Seed Store,
NO. 87 NORTH SECOND STREET,
PHILADELPHIA.

Price one dollar per year.—For conditions see last page.

THE FARMERS' CABINET.
JULY 15, 1839.

To Subscribers.

Those of our friends whose term of subscription expires with the present number and who desire to continue the Cabinet, will greatly oblige us by calling at the office, No. 87 North Second Street, as early as may suit their convenience, and renew their subscriptions, or notify us through some other channel. It will assist us in determining the number of copies with which to commence our fourth volume.

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☞Any gentleman remitting *Five Dollars* will be entitled to the Farmers' Cabinet for SEVEN YEARS, commencing with the first or any subsequent volume.—The volumes now published can be sent by mail, in paper wrappers; Postage, under 100 miles twelve cents—to any part of the United States over 100 miles from the place of publication, eighteen cents per volume.

Close of the Volume.—To our Patrons.

With this number we complete the publication of the *third volume* of the Farmers' Cabinet. The regular circulation of the Cabinet, in point of number, is not only very respectable, but constantly increasing. We are sensible that our success in establishing it on a permanent basis, and what of good it has exerted among the thousands of farmers who patronize it, is owing, in a great measure, to the valuable and timely aid we have received from our numerous contributors, by whose means its pages have been enriched, and rendered useful and acceptable to its patrons.

It affords us pleasure to say, that among our correspondents are some of the best farmers in the country—gentlemen who combine intelligence and science, with much practical experience and knowledge of agriculture—an art, from which they not only derive great satisfaction and delight, but the means also of supporting themselves and families in that state of independence, comfort, and neatness, which distinguishes the abode of the intelligent, practical, and industrious tiller of the soil.

The plan on which the Cabinet is published is so essentially different from that adopted by the publishers of newspapers generally, that we are again induced briefly to refer to it, as some of our patrons, it seems, do not understand it fully.

I. The Cabinet is published monthly at one dollar a year, payable in advance.

II. At the expiration of the term subscribed for, the Cabinet is discontinued, unless otherwise ordered.

This course was considered, in the commencement of the work, the best that could be adopted. The great majority of the subscribers ordered the paper for one year, at the close of which, the publishers found between seven and eight thousand names on their list. They therefore struck them all off, save a few who had ordered it sent to them as long as it was published; as it was not the object of the proprietors to *force* the Cabinet on any one. The same rule was adopted at the termination of the second volume; and, after giving the subject due consideration, we think it best for all concerned, to adhere to it still. But we have a plan which will obviate the difficulty in regard to those who think well enough of our sheet to continue their patronage from year to year. It is simply a list of **permanent** subscribers to the Farmers'

Cabinet, which we are happy to say has already received the sanction of many hundreds of our patrons. We wish to bring it to the attention of all our readers, and we therefore most respectfully request those who are about to *renew* their subscriptions, to state whether the Cabinet shall be sent to them until otherwise ordered or not. By this means all parties may be satisfied. Many have been exceedingly disappointed, and in some instances we think that we have been censured unnecessarily because we had discontinued the Cabinet to those to whom it would have afforded us the greatest pleasere to have forwarded it regularly, if we had been apprized of their wishes.

We have many communications from gentlemen residing in various sections of the country requesting us to forward the Cabinet, and that by the first private opportunity they would remit the amount, which they cannot do by mail. Whenever a letter of this character has reached us, postage paid, we have complied with the request of the writer.* In order to obviate the difficulty we recommend to all, especially those residing at a distance, and whose communication is not direct with Philadelphia, the example of some of our earliest patrons, viz; a remittance of *five* dollars, which will entitle the subscriber to the first *seven* volumes of the Cabinet, or *seven* years in advance from the date of the remittance, as may be desired. *New* subscribers who wish the work sent them from the commencement can have the first three volumes forwarded by mail in paper covers, subject to newspaper postage.

☞All post masters are hereby duly authorized, and also most respectfully requested to act as agents for the Farmers' Cabinet.—They will be allowed the usual commission.

Any gentleman may constitute himself a *special* agent by forwarding us *five* dollars, for which *seven* copies of the Cabinet will be supplied for one year; or, *fifteen* copies for *ten* dollars.

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Those of our subscribers whose names are not on our PERMANENT LIST, *whose term of subscription expires with the present number, and who desire to have the Cabinet continued, are respectfully requested to give us immediate information, either personally, by letter, or by some friend visiting the city.*

It is not to be expected that in a business so extensive and complex as that of the Cabinet, that no mistakes will occur. It is our interest, as well as our desire, that all our patrons should be regularly supplied. But when subscribers do not receive the Cabinet, it does not follow that the publishers are in fault.—They are not, one time in ten. We have satisfied ourselves that one great source of complaint is to be traced to the remissness of some of the post masters; and not unfrequently to the misapprehension of subscribers as to the conditions on which the work is published. Now we wish it distinctly understood that, in all cases, TWELVE NUMBERS OF THE FARMERS' CABINET ARE EQUIVALENT TO A YEAR'S SUBSCRIPTION. We wish to say a word on another point connected with this subject. According to our terms, new subscribers must commence with the *beginning* or *middle* of the volume. In all cases, when persons subscribe when the volume is far advanced, they are furnished with the preceding numbers, as above stated; when the year expires, unless we have orders to the contrary, the Cabinet is discontinued; and in a number of instances, in due time a formal complaint is entered that A. B. subscribed for the Cabinet, and has not received a number for such a period of time. We turn to our books and the matter is at once explained. The difficulty lies here. The person in question, notwithstanding he was furnished with the back numbers, expected the work for one year *from* the *time* he subscribed. All that is necessary to prevent difficulty, is a little care and attention on the part of subscribers. We wish them all to make themselves well acquainted with our terms. We refer to these complaints, not that they are numerous, but because they exist to some extent, and that we wish to have the proper remedy applied to every thing of the kind.

Each number as received should be stitched, if convenient, in a paper cover, being first careful to see if the sheet is properly folded, then cut open, so as to be conveniently read, and then laid carefully aside. By this means they will be in a fit state for binding at the completion of each volume. As it is our desire that all who take the work should have it *perfect*, we wish those who do not receive their numbers in due season to give us *timely* notice thereof, and duplicate copies will be sent.

*A large proportion of those who thus ordered the Cabinet, have paid the amount of their subscriptions. Many of them not finding it convenient to remit as they had anticipated, have been at considerable pains to procure a one dollar bill, and when they had succeeded have remitted it to us by mail, paying the postage, which, in many instances amounted to from thirty-seven and a half to fifty cents, which, with the postage previously paid, is three-fourths the yearly price of the Cabinet. A large majority of the subscribers thus situated, have nevertheless ordered the Cabinet continued. In order to obviate this difficulty, the Proprietors hereby announce that any person remitting FIVE DOLLARS, shall be entitled to the Farmers' Cabinet for SEVEN YEARS, commencing with the first or any subsequent volume. The money, if sent by mail, may be forwarded at the RISK of the publishers.

Considering the nature of the business, the thousands we supply with our works, and the great number of agents employed, the obscure manner in which hundreds of names are written, the irregularity in some cases of transportation, &c., we congratulate ourselves that the great mass of our subscribers have received their papers with so much regularity.

For the Farmers' Cabinet.

Dialogue between a Father and Son.

WATER COURSES—DRAINING—MAKING HAY.

Father.—This is the proper season for watering the meadows, and I see that our neighbor Ticey is carrying out dung on the meadow above us; we must therefore prepare the water courses, and be ready by the first rain which falls. For the same reason which I gave for delaying the ploughing of these upper fields until the spring, I consider that what he is now doing had better be delayed also; I have often told him so, but he will not be advised, although he perceives that I benefit as much by his manure as he does, for as the drainage, which passes the foot of his meadow, enters our water courses on the other side of the hedge, and passes through their whole extent, they receive the washings of the fields above them; and I have sometimes, to convince him of the fact, taken him to see the very large crops of hay which we obtain by these means; but all will not do—I shall now, therefore, open the courses, and receive with thankfulness what he is pleased to give me.

Frank.—I have heard that the ground upon which we now stand, was a swamp when you took it—how did you work such wonders?

Father.—It was indeed a swamp: a sheep could not feed on it in winter, and the grass which grew during the summer was worthless as food for cattle. After securing a lease for twenty-one years, I commenced operations by cutting a very deep drain across the top of the field, knowing that *all the water must come from the higher ground.* The former tenant had gone to great expense in under-draining in every direction, but although the drains were well made and filled with stones, they were useless, because they were not carried deep enough to touch the clay. When I had cut to the depth of five feet, I almost despaired of success, for the soil was still boggy and full of water; another foot, however, brought us to the clay, and immediately the water rose into the drain and ran a strong stream, until it fell into the course, which takes it to the mill stream below. There were then a few holes bored with an auger along the bottom of the drain, and all was complete. This single cut was sufficient to drain the whole field; but I ought to say it penetrates six inches into the clay at the bottom, by which the water is prevented from overflowing on the lower side of the drain. As soon as I could get upon the land, I covered the whole surface with a thick coat of quick lime, and in six months it was so completely drained, and had become so firm, that horses and cattle pastured it until Christmas. I then determined to bring the water back over the surface by cutting rills, and conveying it by them to every part of the field; and have, as you say, "worked wonders," for it is now the best meadow in this part of the country. I, however, attribute most of the success of the undertaking to the circumstance of laying the land dry before flooding, and making proper provision for carrying off the water as quickly as it can be brought on—a provision which is often unattended to in farming meadows of this description.

To ELKINGTON we are indebted for the present simple and most efficacious system of draining, for the discovery of which he obtained a reward of £1000 from the British Parliament. I say discovery, for so indeed it was; he had put a man to drain a field, and passing him while at work, on his way to the sheep-fold with an iron bar on his shoulder, and seeing that what he was doing was labor in vain, he threw the bar from his shoulder, which on falling penetrated the bottom of the drain, and on pulling it out, the water immediately flowed through the hole; he had tapped the spring as well as his ideas, which, like the water, flowed out; and this was to him a source of great wealth and honor. I must get his book, which is full of interesting plates, recording and describing this circumstance, as well as very many other instances of successful drainage in various parts of the country. I knew the Chairman of the Committee of the House of Commons who voted him the reward; his name was Colquhoun; he told me that Elkington was a plain man of strong mind, but without education, and was compelled to employ others to do all his correspondence, and even the writing of his book.

But I knew another instance of recovering a swamp, still more curious: the herbage which grew upon it was of the coarsest species, and the spot had been noted for rotting all the sheep which had pastured upon it for many years. It was near a town, and the experiment was made by the owner, a man of large fortune, more for the example to others, than of benefit to himself. He regularly sent his cart to the town during the winter, to collect the sheep's horns at the slaughter houses; these he caused to be stuck very thickly into the sod, which was so

soft that it was only necessary to enter their points, and they were soon out of sight. You must suppose it was a curious sight to see a field stuck all over with sheep's horns! By the spring they had nearly all disappeared, and a heavy roller passing over, did the business on those parts which were sufficiently firm to bear the operation. The result was truly astonishing! a ten fold crop of most excellent quality; white clover abounding. This was many years ago, but I understand the effects are still great as ever; no manure has since been applied, nor does it appear that it will ever again be required.

Frank.—If this had been my field I should have named it horn meadow. But I have always observed that the grass of our meadow is of a different sort to that of farmer Ticey's, and when both are fed by cattle, it is plain that they find a difference in the quality too, for while there are large patches of his which the cattle will not touch, and where the grass grows long and rank, the surface of ours is eaten close, and no long fog is remaining on any part of the field at the time of removing the cattle in the autumn: how is this accounted for?

Father.—The thick covering of lime which I gave it soon after draining is the principal cause; but since that, I have often gone over it, adding more to those parts where the grass was rank; and where the herbage was very short and fine, I have encouraged a stronger growth by spreading compost, by which means I have obtained that uniformity of crop which has attracted the notice of strangers, while our neighbors pay but little regard to it, although the quality of our hay, when compared with theirs, has often been acknowledged.

Frank.—I have often observed how much finer and sweeter our hay is than farmer Ticey's, and when Robert Ticey has sometimes assisted me to fodder the cattle, he has remarked it too; and neither he nor I can account for the difference in cutting our hay out of the stack, and that of his father's; our's is so hard and close as almost to defy the knife, while to cut his, is a pleasure, and requires but little exertion. Is that difference occasioned by the lime?

Father.—In a measure it is, as the herbage is so much finer, and the juices so much richer. But the great difference is in the mode of making the hay. Suppose now, we try our hand at a theory of hay-making. When the grass is cut and partially dried, and put into the stack, it very soon shows that the juices are beginning to ferment; internal heat is engendered, by which the air is rarified and expanded, and escapes by the outer surface of the stack; this causes a vacuum in the centre, when, the external atmosphere being now heavier than the interior, the hay is pressed forcibly downwards so as to supply the space before occupied by the air, and this process goes on so long as fermentation continues; thus the external air is prevented from re-entering, and the greater the degree of fermentation, the closer the hay is pressed together, and its fragrant particles prevented from flying off and being dissipated.

Now, from an examination of this theory, how improper must be that mode of making hay practised in many places, where, after the grass is cut, it is left exposed to the action of the sun and wind until its most nutritious particles are dissipated, and then it is put into temporary stacks, to be pulled to pieces and removed to the hay barn, just as the remaining juices are in a state of fermentation, where no farther pressure can take place, and in consequence, the damp air having free ingress, the hay soon becomes dusty, and comparatively almost worthless. Where a large quantity of hay is to be stacked together, it should be dried rather more than is requisite for a smaller quantity, but on no account ought it to be put together while in a damp state. Remember, that hay put together damp, always becomes mouldy; when too green, but dry, it might heat too violently, but never grows mouldy. Hay, when properly made, and not too long exposed, will be found of a superior quality; it will retain more of its juices, rendered *vinous* by fermentation, and will be worth more than double the value of that which is kept abroad in the field until it has more the appearance of straw than of hay.

Frank.—I have heard that when hay has been entirely spoiled by exposure to wet weather during the time of making, it has been completely restored by sprinkling it with salt while stacking.

Father.—I have no idea that hay in such a state can be completely restored by any means; this is too much to expect, for where a great portion of the juices have been *destroyed* (having run into what is called the *acetous* fermentation) how are they to be renewed? It is quite sufficient if the portion which still remains can be called into activity by the *sceptic* properties of the salt, (you know that a small quantity of salt will produce and accelerate fermentation, while a larger quantity will prevent it altogether, acting then as an *anti-sceptic*,) and it might thus be the means of renovating the hay to a *certain extent*, but not entirely.

Frank.—I have also heard that hay is exceedingly enriched in its fattening properties, by being sprinkled with linseed oil at the time of stacking.

Father.—Lord Egremont made a trial of the value of linseed oil for this purpose, and

expresses himself satisfied with the result; he, however, found it of too heating a nature for horses and milk cows, but for fatting cattle and sheep it proved excellent, "coming out of the stack very moist and clammy." But I have never had occasion to practise either of the above recipes, for when the weather at the time of making is wet, I keep it exposed as little as necessary, and if I can bring it to the stack with the flowers which are mingled with it of their natural color, (this is my criterion,) I am satisfied that nothing need be added to render it more palatable or more nutritious.

Frank.—This Theory of Draining and Hay-making shall go into my Journal, and if I continue to add to it as I have done of late, I shall soon have a book which will be worth preserving.

Father.—Then just take one observation more, by way of *closer*. The best salt for curing fish, was, some years ago, made on Sundays!

Frank.—But you are not serious—no one can believe that for a moment.

Father.—I do not wonder at your surprise, but I am indeed serious, and will in an instant convince you of the truth of the assertion. It was customary, on the Sunday mornings, to fill up the condensing pans at the salt works with brine, and to damp the large fires, in order that slow evaporation might go on, as the pans were unattended on Sundays. This slow evaporation gave time for the Magnesian salt, with which the brine is highly impregnated, to deposit, and form in crystals at the bottom of the pan, it being characteristic of this salt to crystallize at a much less density than *Muriate of Soda*, which is, as you know, the proper name of our common table salt. On Monday morning then, the brine, thus purified, and which still remained uncrystallized, was drawn off into another pan, where the evaporation was carried to the crystallizing point; the crystals from this were large and pure, and were reserved for the purpose of *curing fish*, and delicate meats. From this *hint*, the process of salt making has been changed, and the evaporation is now stopped at that point at which the Magnesian salt is deposited, after which the purified brine is drawn off, to be crystallized in other pans. The Magnesian salt is cut out of these pans, and when purified, it forms the basis of Epsom, Cheltenham, and the effervescing salts of the Drug stores.

Frank.—I am indeed *surprised!* but it is now at the simple and beautiful way in which such an improbable circumstance is brought about.

Oats—Are more beneficial to horses if ground; and hay, if chopped fine.

We copy the following valuable catalogue of Pears from the Cultivator for June, from which we learn that our friend Buel, the conductor of that excellent Journal, just named, has some of the best and choicest varieties to dispose of. Those who send their orders to Judge Buel, Albany, N. Y., may rely upon having them well filled, *and no mistake.*

Catalogue of Pears.

The varieties of the pear, until within a few years, have been few, and the quality, with some exceptions, indifferent or inferior. But through the active exertions of Dr. Van Mons, of the Netherlands, Mr. Knight, and other distinguished pomologists and horticulturists, the varieties have been greatly increased; and among the number now cultivated we have some of excellent quality, that are in eating during eleven months in the year.

The pear is used for the table; for stewing and baking in the kitchen, and for Perry. As most of the varieties now found in our nursery catalogues are new, and their quality, time of ripening, and the uses to which they are particularly adapted, but imperfectly known, even to nurserymen, great difficulty is experienced in making a judicious selection, that shall give a succession of fruit. We have frequently experienced this difficulty ourselves. To assist both the purchaser and the seller, and to disseminate a knowledge of the best varieties, we publish the catalogue below.

The London Horticultural Society published, in 1831, a list of 677 varieties of the pear, which were then growing in their garden. Of these, 278 kinds only had then fruited. These are described in a tabular form, and divided into three classes as to size and form—their time of ripening, their use, their color, and form, and texture noted, and remarks subjoined as to the character of the tree, &c. From this catalogue our list is principally taken. And it is proper to remark, that the kinds that have proved to be the best, on comparison, in the Horticultural Garden near London, have not in all cases proved to be of a like character in America—some of No. 1 in quality being here No. 2, and some of No. 2 being No. 1 with us. Our list embraces all of No. 1 in the catalogue of the Horticultural Society, which had fruited there in 1831, and such of No. 2 as are known to be in our nurseries, but none of No. 3. There are some American varieties not named here, because we cannot speak with certainty of their quality, time of ripening, &c.

We have endeavored to procure all the most esteemed varieties of the pear; and

have succeeded in introducing into the Albany Nursery, from the London Horticultural Society's Garden, and from the best nurserymen about London, all the esteemed varieties, embracing several not included in this list, of high repute, which have come into bearing since the catalogue was published. Such as we have for sale, are marked by an asterisk.(*)

To aid the purchaser, who may be desirous of obtaining a succession of choice pears, we have classed them according to their time of ripening, into seven classes, those of the largest size, and of the first quality, being indicated by figure 1, and those particularly adapted for stewing and baking forming the seventh class. The synonymes are very numerous. We give, in *italics*, those only which are best known. By selecting one or more from each class, the purchaser will be sure of having a succession of this fine fruit ten or eleven months in the twelve.

NAMES AND SYNONYMES.

		Size.	Quality.
	Class I.—Summer Pears, *Ripening in July and August.*		
1.	*Bergamot, early,	2	2
2.	*Bergamot, orange,	3	2
3.	*Bon Chretien, Williams's, *Bartlet*,	1	2
4.	Caillot Rosat,	1	1
5.	*Citron des Carmes, *Madeleine*,	2	1
6.	*Green Chissell, *Sugar*,	3	2
7.	*Jargonelle, *Epargne*,	1	1
8.	*Lammas,	2	1
9.	*Muscat Robart,	3	1
10.	Passans de Portugal,	2	1
11.	*Summer Rose, *Epine Rose*, &c.,	1	1
12.	Vallée Franche,	2	1
	Class II.—Early Autumn Pears, *Beginning to Ripen in September.*		
13.	*Ambrosia, *early Beurre*,	2	1
14.	D'Amour, *Ah Mon Dieu*,	3	2
15.	*Belle et Bonne,	1	1
16.	Beurre d'Amalis,	1	1
17.	*Bon Chretien, summer,	1	2
18.	*Buffums,	2	1
19.	*Doyenne, white, *Vergaleu, St. Michael's*,	2	1
20.	Famenga,	2	1
21.	*Flemish Beauty,	1	1
22.	*Franc Real, summer,	2	1
23.	*Green Pear of Yair, *Green Yair*,	2	2
24.	*Henri Quatre,	2	1
25.	*Hessel,	2	1
26.	*Longueville,	2	1
27.	*Neill, *Calmar Neill*,	1	
28.	*Rousselet de Rheims, *Spice*,	3	1
29.	*St. Ghislan,	2	1
30.	*Swan's Egg,	2	1
31.	Wilbeck,	1	1
	Class III.—Late Autumn Pears, *Ripening in October.*		
32.	*Alexander de Russie,	2	1
33.	*Aston Town,	2	1
34.	*Belle Lucrative,	2	2
35.	*Bergamot, autumn,	3	1
36.	*Bergamot, Gansell's,	2	1
37.	Bergamot Suisse,	2	1
38.	*Beurre, Brown, *B. Roi*, &c.	1	1
39.	*Beurre de Capiaumont, *Capiaumont*,	2	1
40.	Beurre Crapaud,	2	1
41	*Beurre Bose,	1	1
42.	*Beurre Deil,	1	1
43.	Beurre Duval,	2	1
44.	*Beurre Knox,	1	2
45.	*Bezi de la Motte,	2	1
46.	*Bishop's Thumb, *Rousseline*,	1	1
47.	*Bon Chretien Fondante,	1	1
48.	*Calebasse,	2	2
49.	*Colmar, autumn,	1	2
50.	*Colmar Neil,	1	2
51.	*Comte de Lamy,	1	1
52.	*Crassanne,	2	1
53.	*Doyenne Grey, *Doyenne gris*,	2	1
54.	*Duchess d'Angouleme,	1	1
55.	Forme de Delicies,	2	1
56.	*Franchipane,	2	2
57.	*Gendesseim,	1	1
58.	Grande Bretagne doré,	2	2
59.	*Incomparable, Hacon's,	1	1
60.	*Louise Bonne,	1	1
61.	*Marie Louise,	1	1
62.	*Moorfowl Egg,	2	3
63.	*Parmentier, *Fortunee*,	2	1
64.	Pittfour,	2	1
65.	*Seckle,	3	1
66.	Sieulle,	2	1
67.	*Styrian,	1	2
68.	Sucre vert, *Green Sugar*,	2	1
69.	Superb Fondante,	2	1
70.	*Swan's Egg, new,	2	2
71.	*Urbaniste,	2	1
72.	Warmsley Grange,	2	1
	Class IV.—Early Winter, *Ripening in November.*		
73.	Beurre d'Argenson,	1	1
74.	Beurre, Beauchamp's,	2	1
75.	Beurre Duval,	2	1
76.	Beurre Van Mons,	2	1
77.	Burgermeester,	2	1
78.	*Chaumontelle, winter Beurre, to March.	1	1
79.	*Colmar, to Feb.	2	1
80.	*Crassanne, to Dec.	1	1
81.	Delicies d'Hardenpont,	2	1
82.	Duchess de Mars,	2	1
83.	*Epine d'hiver, *Winter Thorn*, Jan.	2	2
84.	*Echasserie, Feb.	2	1
85.	*Fondante Van Mons,	2	1
86.	*Forello, *trout pear*, to Jan.	2	1
87.	*Glout Morceau, to Jan.	1	1
88.	*Merveille d'hiver, Dec.	3	2
89.	*Napoleon Dec.	1	1
90.	*Ne Plus Meuris, March,	2	1
91.	Passatutte, Dec.	2	1
92.	*St. Germain, Jan.	1	1
93.	*Thompson's	2	1
94.	*Virgoulese, Jan.	1	1
95.	Whitfield,	2	1
	Class V.—Winter Eating Pears, *Ripening in December.*		
96.	*Nelis, *Bonne de Malines*, Jan.	2	1
97.	*Passe Colmar, *Colmar Epineux* Jan.	1	1
98.	*Beurre d'Aremburgh, Jan.	2	1
99.	*Bezi Vaet, Jan.	2	1
	Class VI.—Spring Eating Pears, *Ripening in January, and lasting till*		
100.	*Beurre Easter, *B. de la Pentecote*, March,	1	1
101.	*Beurre Rance, March to May,	1	1
102.	*Crasanne, winter,	1	1
103.	Downton, Feb.	2	1
104.	*German Muscat, May,	1	1
105.	*Garnon's,	1	1
106.	*Monarch, Knight's,	2	1
107.	*Rouse Lench Feb.	1	1
108.	*Van Mons, late, Jan.	2	2
	Class VII.—Stewing and Baking Pears.		
109.	*Bezi d'Heri, Oct. to Dec.	2	1
110.	*Bellissimi d'hiver, Oct. to April,	1	1
111.	*Belmont, Oct.	1	1
112.	*Bequesne Musque Nov. to Jan.	2	1
113.	Bon Chretien Spanish, Oct. to Dec.	1	1
114.	*Bon Chretien Turc, Oct. to March,	1	2
115.	*Gilogil, Oct. to Feb.	1	2
116.	*Bon Chretien, winter, Dec. to March,	1	2
117.	*Catiliac, *Bell*, Dec. to April,	1	1
118.	*Chaptal, Dec. to April,	1	1
119.	*Bergamot, Easter, March to April,	2	2
120.	*Saint Germain, winter, Jan. to April,	1	1

Observations &c. on the Horse.

To the Editor of the Farmers' Cabinet.

Sir,—Although I am not so ungallant as the old philosopher, who said, "A man is handsomer than a woman, but a horse is handsomer than either," I must confess that I am a dear lover of *horse-flesh*, and an animal of that description cannot pass me, but I scan him from head to foot in an instant, and with half an eye. There are many excellent horses in this city, but the practice of tying them down with the martingale, and pulling them up with a double rein with both hands, spoils all freedom of action, and is the chief cause of that awkwardness of gait, so universally complained of by foreigners, and which is attributed to the breed of the animal, instead of to his education. This rage for *screwing* up pervades all ranks, but no where is it carried to so cruel a pitch as in the carriages of the wealthy; there the wretched animals are confined for hours in an absolute state of torture, and it appears as though it was the wish of their owners, to see how much it is possible for the poor creatures to endure without going mad! Would but the humane and enlightened proprietor of a pair of those beautiful animals, which I often pass in Arch street, only determine to try the experiment of letting their heads free, that they might have the opportunity of using their limbs with ease, I am satisfied that more elegant creatures could no where be found; they would then have a chance of showing themselves in their native elegance and beauty.

When I was in England some time since, I observed, that the owners of the stage horses on many of the roads, had dispensed with the bearing rein altogether; and a coachman assured me, that the advantage gained was very great to all parties: the horses are now able to mount a hill in much less time, and with incomparably more ease than formerly, when they were tied up; as they naturally drop the head, and make a fulcrum of the rounded back, by which he calculated they have about double the strength and activity, than when they were *reversed* by the bearing rein: nor is there any danger of their falling on descending a hill, as they are then held up by the reins; and if a false step is made, the horse immediately recovers himself by stooping, to ease the foot so faltering, which it was impossible for him to do, while drawn up by the bearing rein. The experiment was first made on the Brighton road, with the view of quickening the pace of one of the opposition stages, and the effect was so manifest, that in a few days not a bearing rein was seen on the road. The horses travel faster, work easier, and are not so liable to lameness as formerly, while the stage proprietor saves about 50 per cent. in *horse flesh* by the arrangement.

There never was a greater mistake, than to suppose a horse is safer to ride or drive when he is thus *tied up and down*. If those who are advocates for this levelling system, could see the horses in Wales (a country which is proverbial for bad roads) descending the sides of the mountains and along the roads, which are often nothing but the bed of some mountain torrent, with round stones about the size of one's hat, amongst which these creatures will proceed at a gallop, without making a single false step, as they have the perfect freedom of their heads; they would soon find that if a horse has the power to *see* the road, and to ease himself by stopping, when there is a danger of tripping, there is no fear of his falling. It is there the custom, as soon as you come into bad roads, or after dark, to give the reins to the horse, and to feel no fear of the consequences. It is supposed that the horses in Wales are peculiarly sure footed, and so they are, but this arises from education more than from breed, for let but one of those *two handed* riders, whom we so often meet in the streets, practise his art even upon one of those he would not be able to stand an hour! A well bred horse would as soon lose his life as fall with his rider—when therefore I see a rider pulling with all his might and with both his hands at the head of his horse, I suspect him or his horse of *ill breeding!* Is it not refreshing to see a man give the reins to his horse as well as to himself, and ride at perfect ease? This is *gentlemanly*.

The origin of the Welsh mountain Horse, as well as that of the mountain cattle and sheep of that country, dates from the time of Queen Elizabeth. History informs us, that the destruction of the fleet, called the Spanish Armada, was caused by a succession of storms, by which the ships were driven furiously on the coasts of Wales, and all the northern shores, even up to the Shetland and Orkney Islands, strewing the shores with wrecks innumerable. Now, these ships had large numbers of cattle and sheep on board, as food for the crews and troops, as well as horses for mounting the cavalry, and many of these escaping on shore, were reserved by the inhabitants as stock for breeding; and as very large and mountainous tracts of country abounded in that part of the kingdom, they were consigned to those parts for that purpose—and there we still find them, almost in their native purity; smaller than the original breeds, but still nearly as pure in blood as their progenitors; the mountain poney of certain districts, where the breed has been kept distinct, showing as much blood as the original Spanish jennet, with the foot, black, round, and beautifully formed, is characteristic of the Andalu-

sian horse. From this breed, London is supplied with ponies of superlative beauty: they are as perfectly formed as horses of 16 hands high, and may be denominated the *diminutive* horse, while those of small size, bred in other parts of the country are more properly the *dimished* horse, whose want of size has been occasioned by defect of growth in their progenitors, or, want of food; and may be compared to dwarfs in the human species, who are almost always ill-formed and ill-favored. Great numbers of these ponies are reared in some of the mountains in Wales, and are well or ill-formed, generous or evil in their dispositions, according to the tracts upon which they have been bred and reared: the form of the head and the setting on to the neck, indicating to a certainty, the difference in temper and tractability. It is not uncommon to see, on driving down a wild drove of horses from the mountain, an old brood mare, more than 20 years of age, with three fine colts of the last three years, following her, the two youngest sucking her at the same time, one on each side! These foals remain with the mares, and are never taken off to be weaned, and yet the young foal is not stunted in his growth by this division of the mother's substance. I have selected a poney from such a drove, that had never before been in hand; docked his tail, had shoes put upon him, bridled and saddled him, and rode him five miles, perfectly gentle and quiet, all in one and the same day! Many of these animals bring large prices, and are used for shooting ponies, their quick and tractable dispositions fitting them peculiarly for this business, the sportsman often shooting his birds while sitting on the back of his poney!

The black cattle of this district, are as distinct a race as the horses, showing themselves to belong to the Spanish breed; and these also can be traced all along the Welsh coast even to the Shetland and Orkney isles, where the sheep still produce the finest wool in the world, finer even than that which is at this day produced by their ancestors in Spain.—Stockings made of Shetland wool have been sold for fourteen guineas a pair! of surpassing fineness and softness of texture; a pair of them it is said, have been drawn through a lady's wedding ring! I. D. C.

Philadelphia, June 29th, 1839.

Dry Wood.

Dry wood will produce, on a moderate estimate, twice as much heat as the same amount of green wood; and saves much trouble in kindling fires on cold mornings.—To suppose that green wood will actually cause more heat in burning than dry, is erroneous.

Paring and Burning.

To the Editor of the Farmers' Cabinet.

Sir—A friend has just left me for the Prairies in Illinois, where he intends cultivating the sugar beet in large quantities, first for the supply of cattle during the winter, but eventually for the making of sugar. He describes the land of his new purchase as truly enviable—the surface soil two and three feet in thickness; a dark sandy loam, resting on a calcareous gravel, of a richness *not to be described*. The vegetables are all gigantic; he mentions a radish which he pulled in a garden, two feet long, and eight inches diameter! which the owner assured him was not one of the largest which had grown on the same spot, and he told him of some animal, who had reared a family in one that had become hollow!

He described the mode of breaking up these prairie lands, which must be any thing but profitable. The neighboring farmers, who have large ploughs for the purpose, of a peculiar construction, do the business for hire, turning up the surface to a great depth in large and broad furrows, which, to the depth so turned, presents nothing but a mass of roots of the prairie grass, prairie rose, &c., seeming to defy all farther attempts at pulverization. They however declare, that this is the only mode by which the work can be effected; but to those who have seen the effects of paring and burning such a mass of vegetable substances, such uncouth measures appear any thing but desirable, and one almost longs for an opportunity of showing the superiority of a system, which is so peculiarly adapted to such circumstances.

Much land, not worth a rent of 25 cents per acre, has been advanced by paring and burning to thirty times that sum on 21 years leases. If it is done in a workmanlike manner, it will yield from 50 to 60 cart loads of 40 bushels each, or 2000 bushels of ashes per acre. This operation destroys all grubs, bugs, worms and insects with their whole progeny, eggs, &c., which any farmer would be glad to get rid of at the expense of the whole work, and at the same moment it converts mere rubbish into fertilizing manure. An improver of land should cordially embrace a method, singular in that admirable circumstance, of reducing the wildest, bleakest desert, in the space of a single month, into profitable crops. Mr. Exter, a gentleman who had long practised it, tells us that some years ago he broke up a grass field, paring and burning one half and fallowing the remainder by three ploughings and six harrowings, the land of equal goodness; and the whole was then sown with wheat. The burnt part produced 35 bushels per acre, the fallowed half

17 bushels per acre: the former, a very clean crop, the latter full of weeds. The next year the whole was sown with winter tares, or vetches, 2½ bushels per acre: on the burnt part they were, in the spring, 14 inches high, on the other, six inches only; they were then folded off by sheep. The second crop which sprung up was 12 inches high on the burnt part, and 4 inches on the other, and a third crop with the same difference was eaten also; thus the field was folded with sheep three times for this single crop of tares. The land was then dunged and sown with turneps; the burnt side was by far the most flourishing, but at Christmas, there was no material difference; they were carted off and housed for winter food. Barley succeeded, which was considerably best on the burnt side; clover was sown with it, and was fed off by sheep; the burnt side was closer eaten than the fallowed side, as if preferred by the sheep on account of its superior sweetness. The field was then left to go to grass, and is now very good, but better on the burnt side by the whole of the rent, being free from moss, and a far sweeter pasture for cattle. Liming after paring and burning is excellent management.

This operation turns the sod upside down, and where it is thickly covered with long grass or dwarf bushes, it is kept up by them a few inches from the ground, so that it readily dries sufficiently, and is frequently burnt in that state; this is a saving of much labor and expense, not only the piling of sods into heaps, but also in carrying abroad the ashes after the burning is over: the fire should be applied when the wind is in the direction of the furrows, and be commenced on the windward side of the field.

Paring is generally performed by hand, with what is called the breast plough, but there is no doubt the work could be done most efficiently by "Prouty's sod plough," if the irons were kept sharp by frequent grinding. This would be an immense saving of expense and *time*, which is of far more importance. Lands which are overrun with the wild onion, are effectually cleared of this pest by paring and burning, and the best and easiest method of cleaning the corners of fields, which have become overgrown with weeds and bushes, and the lands adjoining old fences, &c., is to pare them, if it be only with the spade and mattock, build the sods into large heaps, with a little brush wood in the centre, and fire them, leaving them to slow combustion. The ashes will pay the cost of labor ten times over, but they must not be left too long exposed after the fire is extinguished, as the alkali which they contain is quickly washed away by rains.

When I am on the wharves of the city, and see the *very small* loads of leached ashes which are carried away by barge loads for manure, I feel inclined to remind the purchasers that, with half the expense, they could make ten times the quantity, by gathering up the rubbish around their houses and setting fire to it; thus saving the cost and labor of cartage also, a serious item at busy seasons, and adding greatly to the neatness and respectable appearance of their homestead.

J. R. G.

Buck's County, June 1st, 1839.

Influence of the Stock on the Graft.

To the Editor of the Farmers' Cabinet.

Sir,—In my paper on this subject inserted in Cabinet, No. 10, page 311, I state in favor of the position (argument 10) that I had read in some British publication, of "the orange grafted upon the pomegranate at Malta, giving fruit which was red inside." This supposed fact was repeated to me ten years since by a commercial friend who had resided at Malta for some time, and I stated it to Mr. Loudon, of London, editor and author of many useful publications on agriculture and horticulture, who declared the circumstance impossible, by reason of the two trees being of different genera.* As I deemed it important to ascertain the truth on the subject, I requested Mr. Winthrop Andrews, Consul of the United States at Malta, to inquire into the subject, and I am pleased to state that he has been enabled to dispel all doubt on it, by a communication dated July 12, 1838, from Professor Terafa, of the University of Malta, and author of some works on Botany. This gentleman, after noticing the general prevalence of the error in question, says "our blood or red colored orange is nothing more than a species of our common orange, as botanically called 'citrus aurantium,' derived from a tree accidentally planted in earth abounding in oxyde of iron, which, in a part of the island is not uncommon, and the same being afterwards propagated by grafting, served to preserve the variety of the species, while it has not the power to change its nature."

The general prevalence of the error may be known from a fact mentioned to me by Mr. Andrews, "that in three publications which recently came under his observation, two in Italian and one in English, the authors have entertained the same opinion on the subject in question, the origin of which is now satisfactorily explained.

The weight which I wished to attach to the supposed botanical anomaly (in argument 10) must now be given up, but I think enough more are adduced of undoubted authority to

* I was aware of the objection which, for the reason stated above, might be made against the alleged fact, and quoted two analogous facts from the correspondence of Linnæus, published by Sir James Edward Smyth.

prove the influence of the stock on the graft, and its fruit.

It was Brydone of England, in his very pleasant book of "Travels through Sicily and Malta," published so long since as the year 1771, that first gave currency to the vulgar belief of the Maltese of the red flesh of the orange being the result of that tree being ingrafted on the pomegranate stock, but it is very probable that, with the majority of mankind, who cannot see the refutation of the error, it will maintain its ground, like the prevalent one in the U. States, respecting the flowering of the American Aloes only once in an hundred years.

May 25, 1839. JAMES MEASE.

The Power of Fascination.

To the Editor of the Farmers' Cabinet.

Sir,—Every one has heard of the fascinating power of the snake, how that he can draw, even to his murderous fangs, the small birds and animals which happen to be within reach of this wonderful influence, maugre all their attempts to escape; an invisible power seems forcing them irresistibly forward, to certain destruction, with frightful cries and convulsions, while their enemy has only to lie still, with its eye fixed upon them, until they approach within striking distance, when their doom is sealed.

Allow me, Mr. Editor, to relate a circumstance which lately took place under my own eye, assuring you of the truth of what I am about to say, in every particular.

I was walking, as my custom is, over my fields one evening, to see that all was safe for the night, when I was struck with the cries of some animal in the adjoining enclosure, and on looking over the fence, I saw a small rabbit, crawling, or rather tumbling over in a circle, towards some bushes not far distant, as though he had been wounded. In a moment after, I saw a weazel creep from a bush, and erecting his head, fasten his eyes on the poor animal, and follow *very leisurely* in his steps; at length the rabbit approached by circles the bushes, into which he, by the greatest exertion, entered, and I thought that he had then made his escape, when immediately the weazel stopped, and darting his eyes to the place where the rabbit had entered, seemed to await the result—a moment after, the poor victim returned, crying and struggling most violently, but still nearing its enemy at every evolution, until it had at length approached so near, that, at a bound the creature sprang upon him, and soon stifled his cries! For a moment I was fixed to the spot with a sort of awe, but determining at length to balk the scoundrel of his supper, I went quietly round the corner of the fence, and had approached so near as to see that he had fastened himself to the throat of the rabbit, before he perceived me, but the instant he did so, he escaped by a single leap into the bushes, leaving his victim stretched upon the ground to appearance quite dead; on my nearer approach, however, he started up, and darted across the field in an opposite direction with the quickness of an arrow, as though nothing had happened, although he was in full view for the space of some hundred yards! The spell was broken, and nature had recovered her powers.

Returning to my house, I met a neighbor to whom I related what I had seen. "Ah!" said he, "then you lost your rabbit!" He told me it was by no means an uncommon occurrence, "but," added he, "I never knew the weasel to make a mistake, or I either, for I always waits until he has finished his business, and then I gets the rabbit." J. C. R.

Philadelphia County.

Bass Matting.

At any time when basswood bark will peel freely, it may be removed and prepared for matting and strings. Every farmer would find it useful for various purposes of tieing, but it is especially useful to all cultivators of plants and trees, in fastening young trees to stakes, tieing up straggling plants and shrubs, for ligatures in budding, &c. To prepare it properly, strip off the fresh bark, cut it up in lengths of about ten feet, and immerse it immediately in water, taking care that every part is covered by laying large stones upon it. In four or five weeks, the successive layers which form the inner bark will be completely separated and will fall apart when lifted from the water. They are then readily stripped from the outer or rough bark, and laid aside to dry for use. This is better and much easier than to shave the rough bark from the inner portion before soaking. When intended for weaving into mats, it is cut into narrow strips as soon as taken from the tree, as it is difficult to separate it into shreds of uniform width afterwards. If the bark is suffered to become dry after taken from the tree, no length of soaking, nor even boiling, can separate the laminæ. It should in no case be suffered to remain too long in water, for as soon as the bark separates it commences rotting, and in a short time would be too weak for useful purposes. If this precaution is observed, we may obtain the material in a much superior state to any we get in Europe.—*Genesee Farmer.*

The oftener carpets are shaken, the longer they last, as the particles of dirt and sand which collect upon them grind the threads.—Sweeping also wears them.

Cotton Statistics.

A very interesting article on the subject of cotton was published in one of the early numbers of the United States Magazine, in which it is, very correctly we think, regarded in a physical nature, as our most important national interest. It is the great staple on which our vast foreign commerce mainly depends. "This," says the writer, "affords the rich mine from which we draw the means of paying for the enormous quantity of the productions of foreign art, now necessary [in consequence of improper indulgence] to the daily comfort of all classes of our population.* If the English *spinning-jenny* is the sceptre with which the Island Queen rules the world with an undisputed sway of commercial ascendency, the American *saw-gin*† is an instrument of power upon which the other is itself almost wholly dependent for its ability to maintain that magnificent dominion."

A writer, over the signature of "Cotton Plant," in the Southern Cultivator, furnishes the following contributions to the statistics of this staple production, gathered, mainly, it will be seen, from the valuable letter of the Secretary of the Treasury, a document evincing the most laborious research, and replete with interest and information. He says:—

"First, (to begin at the beginning,) the word itself is said to be of Arabic origin. The plant which produces the down, called "cotton," is of three or four general varieties—the tree or shrub, the annual, herbaceous, &c. The kinds chiefly cultivated now, and especially in the United States, are the latter. The Sea Island cotton is grown to some extent in Georgia, South Carolina, and Florida.

"It is difficult to trace back with accuracy the earliest cultivation of cotton. It is found indigenous in South America and in parts of Africa; and the chief clothing of the inhabitants of South America and Mexico, was of cotton when the continent was first discovered by the Spaniards. It was probably grown and used largely in Arabia, India, America and Africa, by the ancients. In China, its cultivation began in the 13th century, for the purposes of manufacture, though previously raised in gardens for ornament. In the West Indies, cotton was grown first in 1776, at St. Domingo, but earlier in other islands. It was first planted or cultivated in Brazil, in 1781, for exportation. In 1786, cotton was first grown in the United States, and the first exportation, of which we have any account, was in the year 1770, of foreign growth, when five bales or bags were exported. The first exportation of native growth took place in 1791.

"At this time, all the foreign exports in the world are supposed not to exceed five hundred and fifty millions of pounds. Of this, the United States now export about four hundred millions. The largest portion of the residue is from the remotest parts of Asia, very little of it coming to Europe. To produce the present crop of the United States, about two millions of acres are in cultivation, and about four hundred thousand field hands employed. To raise the whole amount of cotton exported in the world, it would require the cultivation of five hundred thousand acres more of cotton land, and the employment of one hundred thousand more laborers. The following views of the present Secretary of the Treasury are not without interest and instruction:

"'But supposing that Asia, from her distance and habits, continues to use chiefly her own raw cotton, that the increase of population in the United States should continue much as heretofore, and that the countries in Europe and elsewhere, now supplied with cotton manufactures made chiefly from our crops, should increase in population, or in the use of cotton, as fast as the United States does in population alone, and there would be required to supply the increased annual demand only about twenty-one millions of pounds more of raw cotton, or the product in the United States of less than seventy thousand acres more each year. This has been nearly our average increase of crops for the last ten years. It has required about eleven thousand more field laborers a year, or only one fortieth the annual increase of our whole population. But we probably have now, not in cultivation, more acres of land suitable for cotton than would be sufficient to raise all the cotton grown in the world. Hence, it must be obvious that there is good cotton land enough in the United States, at low prices, easily to grow, not only all the cotton wanted for foreign export in the world, but to supply the increased demand for it, probably for ages.

"'The only preventive of which there is much likelihood, seems to be in the augmented price of such labor as is usually devoted to this culture; so that it may not be possible

* Favored as we are with a varied climate, we can, and we ought, as a nation, to raise all that is necessary to our comfort and convenience.

† Invented by Eli Whitney, a native of Massachusetts, who settled in Georgia in the year 1792, as a private family tutor.

to raise the crop at so low a rate as to keep possession of the European market against all competition.

"'In getting possession of that market so fully and rapidly heretofore, the United States have been much aided by the good quality of their cotton, the low price of land, and the great improvements of cleaning cotton by Whitney's cotton gin, since 1793. One person is able to perform in a day the work of one thousand without it. Besides these advantages, the unusual industry and enterprize of our population, and its freedom from taxation, compared with the people of most other countries, and the wide extent of our commerce, have promoted our unprecedented progress.'"

The *capital* employed in the cultivation of cotton in the United States, is estimated at nine hundred and eighteen millions of dollars. It includes two millions of acres of land devoted to the culture of cotton, at twenty dollars per acre; three hundred and forty thousand field hands, with the lands, stock and labor necessary to maintain them, &c. &c. The estimate of the number of laborers is based upon the supposition of one field laborer, to every six acres of cotton.—Some however think that as many as five hundred and fifty thousand hands are employed; but all, not constantly, in the cotton culture.

The quantity, says the authority first quoted, exported in 1790, was four hundred thousand; in 1791, two hundred thousand; and in 1792, one hundred and fifty thousand pounds. Its diminution even in the last two named years, furnishing even in the absence of all other testimony the most conclusive evidence of the difficulty of preparing the commodity for market, to which we have adverted. In 1795, after the *saw-gin* had begun to operate to a considerable extent, the export was six millions two hundred and fifty thousand pounds. From this period, the exportation has gradually increased to its present extent—being in the year 1835, the last year stated by Secretary Woodbury, three hundred and thirty-six millions five hundred thousand pounds. From other authentic sources we have ascertained that the exports of 1836, was upwards of four hundred and twenty three millions of pounds. The whole of the exportation of cotton from the United States, during the first three years before stated, (1790–1–2) would hardly suffice for the cargo of a single ship of the size now usually employed in freighting it to Europe; while, in 1836, if we add to the quantity exported, that used in the middle states for domestic purposes and our extensive manufacturers, which cannot be fairly estimated at less than one hundred and twenty-five millions of pounds, the aggregate would not fall far short of enough to freight a thousand such ships. Such a wonderful increase, in the production of a single article, within so short a period, cannot fail to fill the mind with astonishment.

The same writer in his excellent and instructive essay in the Review, speaking of the wonderful results of the SAW-GIN, says—"It was not, as has been the case with so many of the most valuable discoveries, the offspring of a lucky accident, but was the result of the systematic application of earnest thought and powerful, mechanical genius.—When it was originally put in motion, it was precisely identical in principle and operation with those now employed throughout the southern and south-western states. For the sake of the credit of those states which have derived almost incalculable wealth from his simple and ingenious invention, we wish it was in our power to say that a fit reward had been bestowed upon—ELI WHITNEY!"

Farmers' Work for August.

ON THE FARM.

The harvest having been secured, the farmer must turn his attention to getting out his grain, and if the prices are equal to his expectations, let him take it to market without delay; if they are not, and he has well grounded hopes of their improving, let him carefully put his grain away in his barn. But before he comes to the determination to do so, and thereby subject it to the depredations of rats and other grain-eating vermin, let him recollect that he who gets his grain early to market, most generally finds a good price and ready sale.

If his turneps are not in, the farmer should not delay a day longer, but go to work and sow them; not forgetting to be careful in obtaining *good* seed; for without they are fresh, true, and of the right kinds, disappointment

will ensue; and in sowing, let him be liberal to his stock.

If he desires to succeed in his wheat and rye crops, it is time the farmer was bestirring himself in procuring *good* seed wheat and seed rye. Change of seed every few years is absolutely necessay to secure fair returns: and observant agriculturists say, that, if possible, when you do change your seed, you should, in this country, prefer getting it northward of your own locality, and we can believe this the more readily because we were assured by a wealthy planter and farmer, from Georgia, a few weeks since, that the seed rye which he procured from this market yielded him a third more than that he obtained at home.

The late potatoes should be attended to, and time would be well spent in making the young bread eaters on the farm pull up all weeds going to seed, and put them on the dung heap, *taking care to cover them over with earth.* Turn the young pigs into your orchards to eat up the fallen apples, and with them they will destroy the breeders of myriads of those insects which every spring blights the hopes of the husbandman, and despoil him of his fair proportions of fruit.

If the farmer intends seeding his winter grain in his corn-field, it is time he was preparing himself, if possible, with a top-dressing of ashes. If he should turn in a clover lay for that purpose, the addition of a little lime or ashes would do no harm.—*Farmer & Gardener.*

True Philosophy—The two Farmers.

Two Farmers, who were neighbors, had their crops of early peas killed by the frost. One of them came to condole with the other on their misfortune. "Ah!" cried he, "how unfortunate we have been, neighbor! I have done nothing but fret ever since. But bless me! you seem to have a fine healthy crop coming up just now: what are these?" "These," said the other, "why these are what I sowed immediately after my loss." "What, coming up already?" cried the fretter. "Yes; while you were fretting I was working." "What! and don't you fret when you have a loss?"—"Yes, but I always put it off until I have repaired the mischief." "Why then you've no need to fret at all." "True," replied the industrious gardener, "and that is the very reason; in truth, it is very pleasant to have no longer reason to think of misfortunes; and it is astonishing how many might be repaired by a little alacrity and energy."

The successful farmer will always drive his work; or at any rate he will never suffer his work to drive him. He will also always prefer to cultivate *well* instead of cultivating *much.*

Top Dressing of Grass Lands.

Although, as a general rule, manure applied as a top dressing is in some measure wasted by sun and air, and given to the winds and waters, still in many cases it will be expedient to apply it to the top of the soil instead of ploughing it under. Sometimes it is inconvenient to plough grass land which may need manure. The soil may be wet and rocky, or otherwise unfit for the plough. In such cases mowing land should, once in two or three years, have a top dressing of some manure suitable to the soil. Plaster of paris is a good top dressing on some grounds and for some plants; and in some cases it has no perceptible effect. Mr. *Candolle*, a French writer, observes that plaster acting or operating chiefly on the absorbent system of plants, its effects are not like those of manure buried in the soil, which set principally on the roots. The latter, according to their *particular nature*, divide, soften, enrich, warm or stiffen the soils with which they are mixed. The quantity of plaster spread on lands is so trifling that it can have little effect on the soil. I speak from experience. "Plaster buried in the earth where sainfoin has been sown, has produced no visible alteration; whilst the same quantity of plaster spread over the same surface of sainfoin, has produced the most beautiful vegetation." The same writer agrees with other agriculturists in opinion that plaster operates on plants in a direct ratio to the size and number of their leaves.

There is a difference of opinion among agriculturists with regard to the season at which manure should be applied to mowing ground. *Loudon* says, "In the county of Middlesex, where almost all the grass lands are preserved for hay, the manure is invariably laid on in October, while the land is sufficiently dry to bear driving of loaded carts, and when the heat of the day is so moderated as not to exhale the volatile parts of the mass. Others prefer applying it immediately after haying time, from about the middle of July to the end of August, which is said to be the good old time, and if that season be inconvenient, at any time from the beginning of February to the end of April."

Lorian says, "If dung be used for top dressing, it should be applied soon after the first crop of grass has been mown; and before the manure has suffered any material loss by fermentation. The grasses should be suffered to grow till they form a close shade. After this they may be pastured; provided a good covering for them be preserved. This will prevent much exhalation; it will also keep the soil much more open to receive the juices of the manure. As water does not pass off so freely through a close pile of grass,

much of the coarser particles of the washings from the manure will be arrested in their progress through it, and much more of the fluids from the dung will sink into the soil. The close covering also greatly favors the decomposition of the litter, and by keeping it flexible causes it to sink farther into the soil and lie much closer to it. Therefore but little if any of it will be found in the way of mowing the ensuing crop of grass, or of making it into hay; provided the manure be evenly spread over the ground. But as the want of a second crop of hay, and other circumstances, may prevent the cultivator from hauling the dung at the proper time, he may haul and spread it any time before the frost sets in; but not with the same advantage. Still if care be taken in raking up the hay of the ensuing crop, but little of the litter will appear among it.

Cattle Breeder's Certificate.

To the Editor of the Farmers' Cabinet.

Sir,—I beg to hand you an original certificate, obtained from a farmer in the Island of Jersey (England.) It is one of thirty-seven, which I received, at the time, as guaranty for that number of cows and bulls which I purchased for an estate in Wales; affirming that they were of the pure, unadulterated breed of that island. This certificate would have appeared at p. 182, vol. III., of the Cabinet, but was, at that time mislaid: it is now forwarded with the idea that it might be interesting to some of your readers, and as furnishing a proof of the truth of what is there related. J. P.

June 16th, 1839.

COPY.

ISLE DE JERSEY.

Pardevant un des Magistrats de la Cour Royale de cette Isle.

A comparu personnellement M Jean Le Gros de la Paroisse de St. Marie en cette isle, l quel dèclarè par Serment avoir vendu a M James Pedder une jenisse de son cru, de couleur rouse et blanche agee d'un an.

Jean Le Gros.

Jure devant Nous, ce 4 jour d aou 1823.

Ph. Marett.

Elevee par le vendeur.

Maxims of the Romans on the subject of Farming.—1. He is a thriftless farmer who buys any thing which his farm can produce.

2. He is no husbandman who does any work in the day time, that can be done in the night, except in stormy weather.

3. He is the worst of all who, in a clear sky, works within doors, rather than in the field.

The Grape-Vine.

This is a most delicious fruit, easily cultivated, and repays the trouble and expense attending it—ten-fold. A grape-vine, of the choicest variety, should be an indispensable appendage to every farmer's garden. The grape is, by most persons, preferred to all other fruits for the table. In addition to this, it makes an excellent *preserve*, and thousands of our fair readers, no doubt, will cheerfully certify to the superior excellence of *grape-jelly*, an article in high repute wherever it is used, provided it is *properly made.*

Our climate is well adapted to the growth of the grape—it flourishes well among us—and not only the native, but also the imported varieties, witness a rapid and vigorous growth, producing fruit most abundantly, full, perfect, and of superior quality. That American grapes are capable of being made into a wine equal to the imported, with the exception of the Maderia, and perhaps one or two others that might be named, we have no doubt. The manufacture of wine from the native grape, is carried on to some extent in a few of our southern states, (see Cabinet, vol. ii., page 238,) and with considerable profit. The wine thus manufactured is pronounced by gentlemen who are said to be competent judges, as being very superior. Now we do not think it necessary, either to the comfort or prosperity of the nation, or of the individuals composing it, that the manufacture of wine should be introduced and carried on to any very great extent. But, if it is necessary for us to have wines in quantity, it is certainly much better for us to manufacture them ourselves, (and then we may be certain that we have the pure juice of the grape) than to *import foreign wines.* By reference to official documents, we find that the value of wines imported into the United States for the year 1837, amounted to *four millions one hundred and five thousand seven hundred and forty-one dollars!!!* Two hundred thousand dollars would supply this country yearly, with all the wine necessary for medical purposes and the arts—a very small portion, indeed, of the imported wines are consumed by our

farmers—they never have been, and we hope they never will be. If it is necessary for them to have wine, they can, with very little pains and care, have it of their own native growth and manufacture—the pure juice of the grape—without adulteration or admixture of alcohol. We cannot conceive why *domestic* wines are not preferred to *foreign* wines, if of supposed equal quality. It strikes us that they must be preferred by the real friends of the country—by those who are opposed to the importation of any article that can be readily produced among ourselves.

Wine is an article of luxury—in very few cases is it necessary to our comfort, and they are principally cases of sickness and debility. The importation of foreign wines draws from our country millions of dollars every year—while their consumption does not benefit the national interest a copper. The substitution of *native* wines would open a new branch of domestic industry—give employment to numbers of persons who are not able to perform laborious work—bring many acres of land now lying waste, under cultivation—and retain millions of money within our own country to the benefit of individuals and the nation.

The editor of the Southern Cultivator, in recommending the cultivation of the grape, publishes a synopsis of M. CAVOLEAU, on the vineyards and wine manufactures of France. As it may be interesting to some of our readers, we give it below.

"According to the estimates of M. Cavoleau, who obtained a prize given by the institute for an elaborate work on the vineyards and vines of France, the quantity of vineyard-land in 1806 was about 4,142,600 English acres, and in 1827 about 4,265,000 acres. The calculations of the French Statistical Society show that in 1788 the number of acres in cultivation was 3,988,800 acres, and in 1829 about 5,104,000 acres. The vine-growers estimate the increase of vineyards since 1788 at 28 per cent.

"France is divided, for fiscal purposes, into 76 wine-districts, in the same way that England is sub-divided by the board of excise into districts termed 'collections.' The total superfices of France is not quite 53,000,000 hectares, the uncultivated lands amounting to nearly one-eighth of the whole. More than one-thirtieth part of France, including the waste lands, is cultivated in vineyards: this is equivalent to about a seventh part of England. If the counties of Bedford, Buckingham, Berks, Hertford, Huntingdon, Middlesex, Oxford, Rutland, Surrey, Westmoreland, and Worcester, England, were entirely covered with vineyards, the vineyards of France would exceed them in extent by 375 square miles. The distance from London to York is 196 miles; and if the land on each side of the road produced vines, instead of grain and food for cattle, each side of the road to the extent of the above sixteen miles must be appropriated to this purpose in order to equal the breadth of land in France which is devoted to the vine; or, in other words, a tract of country nearly 200 miles long and 33 broad.

M. Cavoleau estimated the value of the annual produce of the vineyards at £21,615,572; the Statistical Society at £28,040,000, and in 1788 at only £28,260,000.

M. Cavoleau is of opinion that the quantity of wine produced in a year is 812,808,040 gallons, or about 200 gallons an acre. The estimate of the Statistical Society is 998,932,900 gallons, worth on an average 6¾d. per gallon; and the production of 1778 is estimated at about 610,750,000 gallons.

The wine-growers are supposed to be 1,800,000 in number.

A commission which was instituted a few years ago to examine into the operation of the tax on wine, which amounts to about £2,900,000 per annum, assumed the total produce to be 924,000,000 gallons, and calculated by approximation the manner in which it was disposed of. They estimated that there was—

	Gallons
Consumed by the proprietors, not being subject to the duty	198,000,000
Employed in the manufacture of brandy	141,680,000
Loss and waste among the growers	91,344,000
Loss in conveyance, and in the hands of dealers	44,000,000
Exported	24,530,000
For the manufacture of vinegar,	11,000,000
Duty recovered on consumption is	308,000,000
And the fraudulent consumption is	105,466,000

The loss by evaporation was calculated at 12 per cent. per annum on the small, and 5 per cent. on the large casks.

The total average export of wine is about 22,000,000 gallons, of an average value of nearly £2,000,000.

The district in which the production of wine is carried on to the largest extent, and where the cultivation of the vine is the most advanced, and the qualities of the wine of the highest order, is the department of the Gironde. The superfices of the Gironde is 2,500,000 acres, and the extent of vineyards is equal to 350,000 English acres. The

average produce is between 50,000,000 and 60,000,000 gallons, five-eighths of which are red, and three-eighths white wine, the whole, or nearly so, being suited to foreign demand. In very favorable years the production will amount to 75,000,000 gallons."

Essays on Agriculture.—No. V.

BY JOSEPH CLOUD.

Having noticed the effects produced by the process used in the preparation of calcium for its application and usefulness in agriculture, it becomes necessary, in order to understand its mode of operation, to have a distinct view of the important properties of calcium in the different states in which it presents itself.—1st. As a carbonate. 2d. Hydrate. 3d. Super carbonate. Carbonate of calcium is nearly insoluble in water. The hydrate is very soluble; it soon, however, combines with carbonic acid, thereby loosing its solubility; but as it arrives at the state of super-carbonate the solubility is permanently restored.—As carbonic acid is of such vast importance in agriculture, and so intimately connected with what may be said on the operations of calcium and the food of plants, it may be proper to notice its constituents before entering into their consideration.

Carbonic acid, at the common temperature and pressure of the atmosphere, is a colorless, inodorous, and elastic fluid. It is a compound formed by a chemical union of oxygen gas, one of the constituents of the atmosphere; and carbon, the woody parts of vegetables, either by combustion or putrefaction. Calcium is usually employed in agriculture in the state of hydrates—spread on the surface of the ground, where it is either suffered to remain as top dressing, or mixed with the earth by the plough or harrow. Whichever way it may be used the same important effect, that of combining with carbonic acid, will necessarily be the result. Mixing it with the other earths may however serve to aid in the improvement of the texture of the soil by rendering it more or less retentive of moisture. Its chief importance abstractly from being one of the necessary constituent of the food of vegetables, is that of its strong attraction for carbonic acid; consequently combining with such as may be produced by the decomposition (which it serves to promote) of the putrescent matter in the earth. It also attracts a considerable quantity from the atmosphere. By this double operation it treasures up a quantity of carbonic acid until it becomes a super carbonate, in which state of solubility it is prepared to furnish the two great essentials of vegetable food—carbon and calcium. It may here be proper to notice the effects produced by the excessive use of calcium. Every practical farmer is doubtlessly acquainted with the sterility produced by throwing quantities of oxyde of calcium in heaps, and suffering it to remain until its combination with water reduces it to the state of hydrate and consequently soluble. A portion of the solution becomes absorbed by the earth, and although the undesolved hydrate may be removed, the spots on which it was deposited will remain destitute of vegetation for a longer or shorter period in proportion to the quantity of hydrate of calcium absorbed, and the quantity of carbonic acid required to change it to a state of super carbonate. During the period of unproductiveness produced by the strong affinity existing between the hydrate of calcium and carbonic acid, no food can be prepared to support vegetation. Hence it appears that an excessive use of calcium will prove pernicious for some time, for the reason suggested, that of requiring more carbonic acid than the putrescent matter in the soil, to which it is applied, is equal to furnish. The diversity of opinion that prevails respecting the quantity of calcium that can be advantageously used, renders it desirable that something like a reasonable standard should be introduced to prevent a useless waste of capital in its excessive use, which there is reason to believe is sometimes the case. Unfortunately, however, we are not in possession of sufficiently conclusive practical facts from which to form an opinion. The observations and experiments on this important subject seem rather to have been directed to ascertain the quantity of calcium that certain soils would bear without materially injuring vegetation, than to determine the quantity necessary to render soils most productive at the least expense. The results have however established the important practical fact, that the quantity will be governed by the amount of putrescent matter existing in the soil on which it may have been used. These results naturally lead to the conclusion that soils containing the most putrescent matter will bear the most calcium without injury.

Grain Measure.

Persons who cannot conveniently procure a half bushel—a peck measure, &c. of the ordinary construction, may make light square boxes, that will answer for the present purpose very well.

1st. A box that will measure inside 10½ inches square, and the same in depth, will hold half a bushel, and only a table spoonful over.

2d. A box that will measure within 8 inches square and 8 4-10 inches in depth, will hold a peck.

3d. A box measuring within 6¼ inches square, and 6 3-8 inches in depth, will hold four quarts grain measure.

Agricultural Papers.

In order to accommodate our friends, and aid as far as possible the diffusion of Agricultural knowledge, subscriptions will be received at the office of the Farmers' Cabinet for the following agricultural works:

1. **The Cultivator**, published monthly at Albany, price one dollar per year. We can supply this excellent work from the commencement in bound volumes.

2. **The Genesee Farmer,** Rochester, N. Y., weekly; two dollars.

3. **The Monthly Genesee Farmer,** fifty cents.

4. **The Maine Farmer,** Winthrop, weekly; two dollars.

5. **The Farmers' Monthly Visitor,** Concord, N. H., monthly; seventy-five cents.

6. **Journal of the American Silk Society,** Baltimore, monthly; two dollars.

7. **The Farmers' Register,** Petersburg, Va., monthly; five dollars.

8. **Boston Cultivator,** weekly, newspaper form; two dollars.

A brief notice of the preceding works may be found at page 357, vol. iii., Farmers' Cabinet.

9. **The American Farmer, New Series,** Baltimore, JOHN S. SKINNER, Esq., Editor, weekly, 8 pages, quarto, at two dollars and fifty cents per year in advance. To Mr. Skinner belongs the high honor of having established the first agricultural newspaper in the United States—probably the first in any country—under the name of the American Farmer. The first number was issued April 2, 1819. It was conducted for a number of years, with great ability, by Mr. S., assisted by a number of active and intelligent correspondents. The beneficial effects of the American Farmer were soon visible in the increased attention paid to agriculture by its readers—it rose rapidly in public estimation, and very soon became the official organ of many of the agricultural societies that sprung into existence about that period, many of which still flourish. We believe that it is seven or eight years since Mr. Skinner disposed of his interest in the Farmer. It passed into other hands; the title was changed to that of the "FARMER AND GARDENER," and E. P. ROBERTS, Esq., a gentleman well qualified, in every respect, was selected as its editor. Under its new name and new editor, it has run a course of usefulness for several years. Mr. Roberts, engaged in a calling more profitable than that of editing a newspaper, retires from the establishment; and its old founder, after having served his country faithfully as a public officer for many years, returns to his old and more pleasant vocation, with all that energy which distinguished his efforts in behalf of agriculture, twenty years ago. The old name—that of American Farmer—is resumed.

[The Editor of the Farmer, and his son, T. B. SKINNER, offer their services to the agricultural community as agents for the sale or purchase of Real Estate, Domestic Animals of improved breeds, Garden and Field Seeds, and Seed Grain of the best kinds and quality, Agricultural Implements, Fruit Trees and Morus Multicaulis Trees, Silk worm Eggs, machinery, and all things connected with the silk culture.]

10. **The Franklin Farmer, published** weekly, 8 pages quarto, at Frankford, Ky., two dollars per annum in advance. The Farmer is conducted by T. B. STEVENSON, under the superintendence of the Kentucky State Agricultural Society. It is a GOOD paper; and our Kentucky brethen will not be true to their own interests if they do not give it a liberal support. We should think it a very desirable paper for the stock farmer.

11. **The Southern Cultivator, published** at Columbia, Tenn., semi-monthly, on a double medium sheet, each number containing eight pages. Price two dollars per year. The Cultivator has been published about six months under the editorial direction of DAVID CLAYTON. It is a useful paper, well conducted, and worthy of support, which we doubt not it will receive. We are gratified to find that the right spirit on the subject of agricultural improvement is abroad in Tennessee and Kentucky; and as the energetic citizens of those states never do things by *halves*, we may reasonably expect that whatever they undertake to do, in so important a subject as that of agriculture, will be WELL DONE. State Conventions have been held, many county societies throughout both states have been formed, and many more are in the incipient stages of organization. These systematized efforts may, we think, be traced to the influence of the agricultural press—and especially to the TENNESSEE FARMER, published at Jonesville, the Franklin Farmer and the Southern Cultivator.

12. **The Rural Library, conducted by** S. FLEET, former editor of the N. York Farmer. Monthly, 40 pages large octavo; three dollars per year. Office 79 Barclay street, New York. The design of the editor is to furnish in a *cheap form*, "publications of *standard* works, entire, compiled, abridged, and original, on agriculture, gardening, and domestic economy." The Rural Library commends itself strongly to the patronage of the friends of agriculture. A number of foreign works of great merit will be republished in the Library, and thereby afforded to purchasers at about half the price it would cost to import them. [The first volume is complete, and may be obtained at our office.]

☞ We will receive subscriptions for any of the Agricultural Publications of the country, not named above, provided the publishers thereof desire us to act as agents for their respective works.

The Northern Shepherd.

We are indebted to Dr. E. Holmes, Corresponding Secretary of the Kennebec county Agricultural Society of the State of Maine, for a copy of the "*Northern Shepherd*," being a report of a Committee to said Agricultural Society, on *Sheep*. It is divided into three parts—The Management of Sheep—The Diseases to which they are subject—Miscellaneous Remarks, &c. We have been able to give this little work as yet, only a partial examination—but from that examination, and the knowledge we had previously acquired of its character, we think it deserves the title of the *Shepherd's Manual*. We shall refer to it again, and with permission, make some extracts for the benefit of our readers.

Maine—Its Agricultural Prospects.

Maine is advancing rapidly in the high road of agricultural improvement and prosperity. She possesses advantages, (all circumstances combined,) unsurpassed by any other state, for the successful prosecution of Cattle and Sheep Husbandry—a system, which, if properly managed and persevered in, will keep her soil enriched, and gradually fill the coffers of the hardy tillers of her soil. An astonishing change has taken place in Maine within a short time. Five or six years since, while traveling in that state, we had frequent conversations with farmers and others on the state of agriculture, which to us appeared to be, in most places, in a languishing condition, especially so far as regarded grain crops; while the grasses and roots presented the most luxuriant appearance, and gave ample promise of an abundant harvest—and we found that one opinion generally prevailed, and that was, that Maine could NOT grow her own *bread stuffs !!* In consequence of this opinion but little attention was paid to the cultivation of grain; and the citizens of Maine paid annually to the farmers of other states, very nearly, if not quite, two millions of dollars for flour, an article they could have raised and manufactured themselves, as the sequel has shown, thereby demonstrating the truth of that beautiful sentiment—"*nothing is impossible to a willing mind.*"

The committee on agriculture made a report to the legislature of Maine in the spring of 1837, in which they state the population at five hundred thousand souls, requiring each one pound of bread per day, or for the whole population, 915,500 barrels of flour, of 200 lbs. each, per annum. The amount of wheat raised and manufactured into flour in the year 1836, is set down by the committee at 287,331 bushels, making 57,466 barrels, and leaving a deficit of 835,034 barrels. But from this deficiency of bread stuffs is to be deducted 636,805 bushels of corn, and 62,965 bushels of rye. It was therefore apparent that by far the greater portion of bread stuffs necessary to supply the wants of the people of Maine, were purchased out of the state, and of course presented an immense drawback on the proceeds from their grazing and fattening of stock, the lumber business and the exportation of roots, mainly potatoes, to other states—This being the case, the legislature, at the suggestion of the committee determined to *hire* the farmers to promote their own interests, by turning their attention to the cultivation of grain crops, which had been previously almost wholly neglected, under the prevailing opinion that neither the soil or climate of Maine were adapted to their cultivation. The bounty offered by the legislature was two dollars to every farmer, who raised twenty bushels of good and well cleansed wheat, and six cents for each additional bushel. A small premium was also offered on corn. Although the premium on grain raised in each township was to be paid out of the township funds, it was nevertheless considered as a sufficient inducement for the farmers to address themselves to the work. Many engaged zealously, from a desire to outdo their neighbors, but the great mass were stimulated by the love of gain, to the successful cultivation of their own soil; and gainers indeed they have been, although, by far the greatest proportion of the bounty was simply transferred from one pocket of the farmer to the other. Now, with this inducement to cultivate grain, feed them-

selves, and no longer be dependent on their neighbors for the "staff of life," mark the result. The quantity of WHEAT raised that year was ONE MILLION, ONE HUNDRED AND SEVEN THOUSAND EIGHT HUNDRED AND FORTY-NINE bushels, for which the growers received as a bounty *eighty-seven thousand three hundred and forty two dollars and thirty cents!* The same year ONE MILLION SIX HUNDRED AND THIRTY THOUSAND NINE HUNDRED AND NINETY-SIX bushels of CORN were raised, calling for a bounty of *sixty-six thousand six hundred and twenty eight dollars and eighty cents.* The following is the state of the crops raised in the two years of 1836—and 1838.

	1836.	1838.
Wheat	287,331	1,107,849
Corn	636,805	1,630,996
Total	924,136	2,738,845

Being an excess of 820,518 bushels of *wheat*, and 994,191 of *corn*, total increase of the crop of 1838 over 1836, one million eight hundred and fourteen thousand seven hundred and nine bushels, increasing the agricultural products of the state in a single year, to between *two and three millions of dollars!* It should be borne in mind that the above is only the amount of grain raised on which the premium was actually paid. It does not probably include more than two thirds of the entire produce of the state, as many who raised large crops of grain of the best quality did not apply for the premium, as they were satisfied with the general results; while those who fell below the twenty bushels were excluded.

We hope our readers will give this subject due consideration, and that not a single farmer will say he cannot raise a particular crop, until he shall have tried it fairly.

For the Farmers' Cabinet.

The Hermit and his Flowers.

A hermit till'd a spot of ground,
The soil of which was rich, and deep,—
And in its precincts might be found
Earth's loveliest flow'rets:—those that creep

Up the light arbor which supports
Their fragile forms from wind and shower,
And those whose strength, unaided, courts
The changing season's every power.

There the sweet honeysuckle twined
Its leaves and flowers, a graceful wreath—
And its gay bower with beauty lined,
And cast a pleasant shade beneath.

There flourish'd buds of every hue
The brightest rainbow could supply,
That e'er on summer even threw
Its span of glory round the sky.

Around these plants of loveliness
The Hermit weeded well the soil,—
His care, bestow'd to till and dress,
Had more of pleasure than of toil.

From his fair bowers he could behold
His kitchen garden planted nigh,
Whose rank luxuriant strength of mould
Might necessary food supply:

But tempted by his flowers at hand,—
This useful plot he little heeds,—
Whilst the rich juices of the land
Gave vigor to its native weeds.

Spring, summer, autumn, rolls away,
Now winter's snow is on his flowers,—
And he can see from day to day
But leafless plants, and cheerless bowers.

The heavy frosts have bound the roots
Which in the summer yield him food,—
And there are neither leaves nor fruits,
To sate his hunger in the wood.

Now to his winter stock he turns,
Gather'd where weeds were rank and high,—
And with a voice of woe he mourns,
Whilst gazing on his scant supply.

"Ah me!" he cried, "if half the hours
I've toil'd to deck one spot of ground
With all the fairest among flowers,
To spread perfume and beauty round;—

Had been on useful plants bestow'd,
To water, and to till, and weed—
My cot had now with plenty glow'd,
And winter proved no time of need. N. E.

The Bleuse.

To the Editor of the Farmers' Cabinet.

SIR,—As the hot weather is again down upon us, permit me to call the attention of your readers generally, and your Farming friends in particular, to the luxury of the French Frock or "Bleuse," an account of which may be found at p. 340 of the 2nd vol. of the Cabinet. Any one who can make a shirt can make them, and with about the same labor; the requisite quantity of stuff to make them large and loose, just six yards. To those who have no female household (God help them!) I would say, go to No. 14 North 6th street, where you can supply yourselves with them of all sorts and sizes. Buy two, one for every day work, and the other for a Sunday undress, and "rest and be thankful."

June 10, 1839. W. R. C.

Agricultural Exhibition.

The Philadelphia Society for Promoting Agriculture having resolved to hold an exhibition and sale of live stock, agricultural implements, &c. this season, the committee of arrangement have selected Parrot's Tavern, Rising Sun Village, on the Germantown turnpike, as a convenient and suitable location. The Exhibition will take place on Tuesday and Wednesday the 22d and 23d of October next, and the Sale on Wednesday the 23d, conducted by Mr. Charles J. Wolbert, a member of the society.

The following premiums will be awarded, subject to the rules and restrictions named below.

HORSES.

For the best stud horse,.....$10 00
For the 2d best do. 6 00
For the 3d best do. 4 00
For the best brood mare.....10 00
For the 2d best do. 6 00
For the 3d best do. 4 00
For the best colt between 2 and 3 years old.....6 00
For the 2d best do. do. do.....4 00
For the best do. under 2 years old.....5 00
For the 2d best do. do. 3 00

In judging of horses, particular regard will be had to their adaptation to general use on the farm and road; combining strength, speed, symmetry, and beauty of form and action.

NEAT CATTLE.

OVER TWO YEARS OLD.

For the best imported bull, Durham.....$10 00
For the 2d best do. do. 5 00
For the best do. of other breed.....10 00
For the 2d best do. do. 5 00
For the best do. cow, Durham.....10 00
For the 2d best do. do. 5 00
For the best do. do. of other breed....10 00
For the 2d best do. do. do. 5 00
For the best native bull, Durham.....10 00
For the 2d best do. do. 5 00
For the best do. of other breed.....10 00
For the 2d best do. do. 5 00
For the best do. cow, Durham.....10 00
For the 2d best do. do. 5 00
For the best do. do. of other breed.....10 00
For the 2d best do. do. do. 5 00

BETWEEN ONE AND TWO YEARS.

For the best bull, Durham..... ...$6 00
For the 2d best do. 4 00
For the best bull of other breed.....6 00
For the 2d best do. do. 4 00
For the best heifer, Durham.....6 00
For the 2d best do. 4 00
For the best heifer of other breed.....6 00
For the 2d best do. do. 4 00

UNDER ONE YEAR OLD.

For the best bull calf, Durham.....$5 00
For the 2d best do. do. 3 00
For the best do. of other breed.....5 00
For the 2d best do. do. 3 00
For the best heifer calf, Durham.....5 00
For the 2d best do. do. 3 00
For the best do. of other breed.....5 00
For the 2d best do. do. 3 00
For the best ox or steer raised in Pennsylvania and fitted for slaughter.....10 00
For the 2d best ox or steer raised in Pennsylvania, and fitted for slaughter.....5 00

An account of the manner and expense of feeding to be furnished.

For the best yoke of working oxen.....$10 00
For the 2d best do. 5 00

Note.—No animal of less than three-quarters blood will be classed as Durham.

SHEEP.

For the best Leicester or Lincoln buck.....$4 00
For the 2d best do. do. 2 00
For the best Southdown buck.....4 00
For the 2d best do. 2 00
For the four best Leicester or Lincoln ewes.....5 00
For the four 2d best do. do. 3 00
For the four best Southdown ewes.....4 00
For the four 2d best do. 3 00
For the four best Leicester or Lincoln lambs.....5 00
For the four 2d best do. do. 3 00
For the four best Southdown lambs.....5 00
For the four 2d best do. 3 00

HOGS.

For the best boar.....$5 00
For the 2d best boar.....3 00
For the best sow.....5 00
For the 2d best sow.....3 00
For the best brood of pigs, not less than six.....5 00
For the 2d best do. do. 3 00

AGRICULTURAL IMPLEMENTS.

For the best plough.....$5 00
For the 2d best do.....3 00
For the best drilling machine.....4 00
For the 2d do. 2 00
For the best grain or grass sowing machine.....5 00
For the 2d do. do. do. 3 00
For the best mowing or reaping do. 5 00
For the 2d best do. do. do. 3 00
For the best display of agricultural implements..10 00
For the 2d best do. do. do. ...6 00
For the 3d best do. do. do. ...3 00
For the best do. agricultural produce.....10 00
For the 2d best do. do. do. 6 00
For the 3d best do. do. do. 3 00

Any newly invented agricultural implements or apparatus, will be entitled to appropriate premiums.

The judges are authorized to withhold premiums where none of a class is entitled in their opinion to distinction. And where there is but one of a kind exhibited, or no competition, they will award the premium of the class or quality to which they think it entitled.

No animal or article that has before obtained a "first" or "best" premium, will be entitled to compete in the same class.

It is particularly recommended that those who intend contributing to the exhibition, send their stock, implements, &c. on Monday afternoon, the 21st of October, when the Committee will be in attendance to arrange and classify them.

Kenderton Smith,
Chairman.

Algernon S. Roberts,
Sec. of Com. of Arrangement.

Philad. June 22d, 1839.

☞ Several valuable communications on hand, will appear in our next number.

The Work goes on.

We are gratified to find that our brother farmers in New Jersey are taking the proper and effective measures for promoting the cause of agriculture, and consequently advancing the interests of the state. The first step is a judicious one—the formation of an *Agricultural Society* at Princeton, by the spirited farmers of that neighborhood. The New Brunswick Times says,—

"CALEB SMITH GREEN was appointed chairman, and G. T. OLMSTED, Secretary. A constitution was adopted, and officers selected to manage the affairs of the society—our much respected friend and intelligent farmer, ABM. CRUSER, Esq. elected President, whose experience and knowledge of agriculture will no doubt add much to the interests of the association over which he is called to preside.—Committees were also appointed to inquire into the progress, condition and improvement in the various kinds of stock, and report thereon, presenting such suggestions as their inquiries may enable them to make to the furtherance of the objects for which the society was formed. Another meeting will take place on the 10th of August, to which all who feel an interest in the subject are invited."

Officers.—ABRAHAM CRUSER, President; WILLIAM GULICK, 1st Vice-President; JOHN S. VAN DYKE, 2d Vice-President; RICHARD S. FIELD, Corresponding Secretary; GEORGE T. OLMSTED, Recording Secretary; EMLEY OLDEN, Treasurer; JOSIAH S. WORTH, GEORGE T. BROWNING, JAMES H. ROGERS, CHARLES S. OLDEN, Executive Committee.

From our knowledge of the officers elected, we feel confident that the interests of the Society have been confided to faithful and able hands, and we therefore anticipate the best results from this movement—a movement, which we hope to see followed speedily in every county in the state.

Chester and Delaware County Agricultural Society.

A stated meeting of the Society was held on the 11th of May. The Secretary being absent, PASCHALL MORRIS, Esq. was appointed Secretary *pro. tem.* It was determined that the Annual Exhibition and Cattle Show, for 1839, be held at West Chester, on the premises of Joseph P. McClellan, on the 15th of the 10th month, next. (Tuesday, October 15.) A list of premiums was agreed upon to be offered for competition; the board of directors being empowered to decide upon the amount to be awarded in each particular case. The list embraces horses, neat cattle, sheep, hogs, and agricultural implements. After the transaction of the usual business, an election was held for officers for the ensuing year.

Officers.—JOHN D. STEELE, President; Hon. HENRY MYERS, RICHARD PIM, ABNER HOOPES, TOWNSEND HAINES, Vice Presidents; JOHN JAMES, T. S. WOODWARD, EDWARD GHEEN, JOSEPH T. JACKSON, J. T. HUDDLESON, M. D., JAMES PETERS, HILL BRINTON, PASCHALL MORRIS, W. W. BARBER, NATHANIEL GARRET, Directors; GEORGE BRINTON, Treasurer; PASCHALL MORRIS, Recording Secretary; ANTHONY BOLMAR, Assistant Recording Secretary; WILLIAM JACKSON, Corresponding Secretary.

Ames' Threshing Machine.

Fig. 54.

The above cut is a correct representation of Mr. AMES' Threshing Machine, respecting which we entertain a high opinion. Among the advantages of this machine is the remarkable simplicity of its construction. It has a solid cylinder, turning on newly invented friction rollers, requiring no oil, and the business of threshing in our opinion can be performed with less power than in any machine we have heretofore examined.

A model of the above machine has been left at our office for the inspection of those interested, and we believe Mr. Ames is about making arrangements to have them manufactured and sold in this city. Price of the machine—$40.

Where corn is fed out to cattle and other domestic animals, it is much the best, where practicable, to grind it with the cob.

Department of Rural Economy.

RECIPES FOR THE SEASON.

GENERAL DIRECTIONS FOR SWEETMEATS AND JELLIES.

In preparing sugar for sweetmeats, let it be entirely dissolved before you put it on the fire. If you dissolve it in water, allow about half a pint of water to a pound of sugar. If you boil the sugar before you add the fruit to it, it will be improved in clearness by passing it through a flannel bag. Skim off the brown scum, all the time it is boiling. If sweetmeats are *boiled too long*, they will loose their flavor and become of a dark color. If *boiled too short a time*, they will not keep well.—You may ascertain when jelly is done, by dropping a small spoonful in a glass of water. If it spreads and mixes with the water, it requires more boiling. If it sinks in a lump to the bottom, it is sufficiently done. This trial must be made after the jelly is cold. Raspberry jelly requires more boiling than any other sort—black currant jelly less. Keep your jellies, &c. in glass jars, or in those of white queensware.

TO MAKE CURRANT JELLY.

Pick your currants very carefully, and if it be necessary to wash them, be sure they are thoroughly drained. Place them in a stone jar, well covered, in a pot of boiling water. When cooked soft, strain them through a coarse cloth, add one pound of fine Havana sugar to each pound of the jelly put into a jar, and cover as above. Or you may break your currants with a pestle and squeeze them through a cloth. Put a pint of clean sugar to a pint of juice, and boil it very slowly till it becomes ropy.

This is an excellent article, especially in sickness, and no family need or ought to be without a supply.

CHERRY JAM.

To twelve pounds of Kentish or duke cherries, when ripe, weigh one pound of sugar; break the stones of part and blanch them; then put them to the fruit and sugar, and boil all gently till the jam comes clear from the pan. Pour it into China plates to come up dry to table. Keep in boxes with white paper between.

CURRANT JAM, BLACK, RED OR WHITE.

Let the fruit be very ripe, pick it clean from the stalks, bruise it, and to every pound put three-quarters of a pound of loaf sugar; stir it well and boil half an hour.

TO PRESERVE RASPBERRIES.

Pick your raspberries in a dry day, just before they are fully ripe; lay them on a dish, beat and sift their weight of fine sugar, and strew it over them. To every quart of raspberries, take a quart of red currant jelly, and put to its weight of fine sugar; boil and skim it well, then put in your raspberries, and give them a scald. Take them off and let them stand over two hours; then set them on again, and scald until they look clear.

GRAPE JELLY.

Pick the grapes from the stems, wash and drain them. Mash them with a spoon. Put them in the preserving kettle and cover them with a large plate; boil them ten minutes; then pour them into your jelly bag and squeeze out the juice. Allow a pint of juice to a pound of sugar. Put the sugar and juice into the kettle, and boil twenty minutes, skimming them well. Fill your glasses while the jelly is warm, and tie them up with papers dipped in brandy.

TO DRY CHERRIES.

To every five pounds of cherries, stoned, weigh one of sugar double-refined. Put the fruit into the preserving pan with very little water, make both scalding hot; take the fruit out and immediately dry them; put them into the pan again, strewing the sugar between each layer of cherries; let it stand to melt; then set the pan on the fire, and make it scalding hot as before; take it off, and repeat this thrice with the sugar. Drain them from the syrup, and lay them singly to dry on dishes in the sun or on the stove. When dry, put them into a sieve, dip it into a pan of cold water, and draw it instantly out again, and pour them on a fine soft cloth; dry them, and set them once more in the hot sun, or on a stove. Keep them in a box with layers of white paper in a dry place. This way is the best to give plumpness to the fruit, as well as color and flavor.

PEACH JELLY.

Wipe the wool well off your peaches, which should be free stones and not too ripe, and cut them in quarters. Crack the stones and break the kernels small. Put the peaches and kernels into a covered jar, set them in boiling water, and let them boil till they are soft.—Strain them through a jelly bag until all the juice is squeezed out. Allow a pint of loaf sugar to a pint of juice. Put the sugar and juice into a preserving kettle, and boil them twenty minutes, skimming very carefully. Put the jelly warm into glasses, and when cold tie them up with brandied papers. [Plum and green-gage jelly may be made in the same manner with the kernels, which greatly improve the flavor.]

GOOSEBERRY JELLY.

Cut the gooseberries in half, they must be green, and put them in a jar closely covered.

Set the jar in an oven or pot filled with boiling water. Keep the water boiling round the jar, till the gooseberries are soft; take them out, mash them with a spoon, and put them into a jelly bag to drain. When all the juice is squeezed out, measure it, and to a pint of juice allow a pint of loaf sugar. Put the juice and sugar into the preserving kettle, and boil them twenty minutes, skimming them well. Then put the jelly warm into glasses, closely covered with brandied papers. [Cranberry jelly is made in the same manner.]

TO PRESERVE PEAS, PLUMS, DAMSONS, &C. FOR TARTS AND PIES.

Gather them when full grown and just as they begin to turn. Pick one-third of the largest out and put to them as much water as will cover them, boil and skim them. When the fruit is boiled soft, strain it through a coarse sieve, and to every quart of this liquor put a pound and a half of sugar; boil and skim it, and then throw in your fruit, just give them a scald, take them off the fire, and when cold put them into bottles, with wide mouths, pour your syrup over them, lay a piece of white paper dipped in sweet oil over them, and cover tight.

The editor of the Yankee Farmer, who ought to be good authority on such subjects, says: "The following is an easy and wholesome method to make preserves and jellies without using brass or tin, or any other poisonous utensil. Curants, strawberries, blackberries, raspberries, cranberries or damsons may be preserved in the same way.

"*To make Jelly.*—Take a peck of currants on the stem or strings, wash them thoroughly and let them set in a large wooden bowl or tray to drain; next day put them on common dinner plates and set them in the oven as soon as the flour bread is taken out; in an hour or two they will be scalded through, take them out and separate the juice from the skins and seeds by straining them through a clean coarse cloth, then return the juice into the plates and set them immediately into the oven to dry away. Have as many plates as the oven will hold, for the smaller the quantity of juice on a plate, the sooner it will be thick enough to add the sugar. Let the juice dry away until it is about as thick as molasses, which perhaps will not be till the oven is cold. When the juice is sufficiently thick, put it into a large pitcher and add as many pounds of sugar, as you had pounds of currant juice before it was dried away; then set the pitcher into an iron dinner pot, with water enough to reach half way up the pitcher; cover the pitcher with a saucer, and the pot with the pot lid or cover; put it over the fire and let it boil till the jelly is thoroughly scalded; it must be taken off the fire two or three times and stirred with a large silver spoon or clean wooden stick; when thoroughly scalded, take it off, and when it is cold, cover it close and keep it in a dry cool place.

"*To prepare Preserves.*—Wash the fruit and let it drain dry. Then set it on plates in a pretty warm oven, (after the flour bread is drawn out it will be about the right heat,) let it set about an hour or two, so as to be scalded through, take it out and pour it off, and return the juice to the oven to dry away; when it is as thick as molasses add it to the fruit from which it was taken, and put it into a stone or earthen preserving pot; add as many pounds of sugar as you had of fruit before it was put into the oven, then place the pot in a kettle of water, cover the pot with a plate, and set the water a boiling; after they are well scalded, take them off and set them in a dry, cool place. They may be made with molasses instead of sugar, only the molasses must be boiled till it is as thick as it can be, or as thick as you would boil it for candy.

"Strawberries make one of the most wholesome preserves, equal almost to the Guaver, and by this method of preserving, are entirely safe from the deletereous effects of poisonous metals, as brass or tin kettles."

BLACKBERRY SYRUP.

We are indebted to a friend for the following receipt for making blackberry Syrup.—This syrup is said to be almost a specific for the summer complaint. In 1832 it was successful in more than one case of cholera.

To 2 quarts of juice of blackberries, add
1 lb. loaf sugar,
½ oz. nutmegs, ½ oz. cinnamon, pulverized,
½ oz. cloves, ¼ oz. alspice, do.

Boil all together for a short time, and when cold, add a pint of fourth proof brandy.

From a tea-spoonful to a wine glass, according to the age of the patient, till relieved, is to be given.

TO PRESERVE CURRANTS.

Gather them when green and separate them from the stems; then put them into junk bottles, cork the bottles closely and put them in a cool part of the cellar. Currants may be kept fresh and green in this manner a year, and will make excellent pies in the winter and spring.

Another mode of preventing the ravages of insects.—A Petersburgh paper states that the water in which potatoes have been boiled, sprinkled over grain, plants, &c., completely destroys all insects, in every stage of their existence, from the egg to the fly.

State of the Markets.

July 1.—Receipts for flour and meal have decreased. Sales for export of 3,000 bbls. fair to good brands Penna. at $6 per bbl. including some fresh ground City Mills at a fraction higher, and 200 bbls. Brandywine at $6.25. Sales for scraped, at $5.50. For city use sales of fair to good brands Penna. and Western at $6. *Rye Flour* has further declined. Sales at $4 62½ per bbl.—demand limited. *Corn Meal*—Sales of 1,350 bbls. at $4 per bbl. About 50 puncheons at $17.50 each.

GRAIN.—*Wheat* remains nearly steady in price—Sales of 8 a 9,000 bushels good to prime Penna. afloat and in store at $1.30 a $1.32, and one lot at $1.33. Near 2,000 bushels of good Delaware in store at $1.30; 2,000 middling and fair, do. at $1.20 a $1.25. We quote the range of Wheat $1.25 to $1.31 to day. *Rye* is very dull. A sale of 1,000 bushels Penna. at 92 cts.; since a lot at 90 cts., being a further decline. *Corn*—Supplies have been very limited this week, owing to the decline in prices. A lot of prime Southern flat yellow sold at 85 cts.; since, sales at 83 cts. for good quality. Sales of white at 80 cts. The week's sales only reach 3,000 a 3,500 bushels. *Oats*—Supplies light with a limited demand. Sales at 56 a 57½ cents afloat.

WOOL.—The new clip is beginning to arrive more freely, but the operations continue on a limited scale.

CATTLE MARKET.—About 400 head of Beef Cattle were offered, and 360 of them sold at $9.75 to $11.50 per 100 lbs. for ordinary to prime quality. Beside the above 25 head of good to prime Ohio Cattle at pasture near the city were sold at $10.50 a 11.25. Cows and Calves—110 offered, and all taken at $25 to $35, and 8 extra at $42 a 45 each. Calves—Prices have declined; sales at $5.50 a $6 per 100 lbs. Hogs—610 offered and 565 sold at $8.50 a $9, averaging $8.75. Sheep 2250 head at market and 800 unsold. Prices ranged at $2.25 a 3.50 for Lambs and $2.75 a $5 each for sheep.

Quantity of rain which has fallen in each month since January 1, 1839. Inches.

1st month,	5.03
2d month,	3.42
3d month,	1.50
4th month,	1.50
5th month,	6.07
6th month,	3.92

Philadelphia Hospital, 7th mo., 1st, 1839.

Agricultural Almanac.

The proprietors of the Farmers' Cabinet are making arrangements for the publication of an *Agricultural Almanac*, for the year **1840**. It will be on a plan somewhat different from the Almanacs of the day,—and every effort will be used to render it not only *interesting*, but also valuable. As the edition will be very heavy, and the circulation probably very extensive, it will be accompanied by an advertising sheet. Persons who wish to avail themselves of this means of extending a knowledge of their business, will please communicate with the publishers of the Cabinet.

MORUS MULTICAULIS TREES.

The Subscriber is now prepared to contract for the delivery of **50,000 Morus Multicaulis Trees,** in the fall, on liberal terms, in lots to suit purchasers.

P. R. FREAS,
Office of the Telegraph, Germantown.

IMPROVED STOCK.

The Subscriber would inform those desirous of purchasing improved Stock, that after much pains and great care he is able to offer breeding stock of as fine a quality as is to be found in the country. The "Earl of Jersey" and "Duke of Gloucester," (likenesses of which may be found in the Farmers' Cabinet, Vol. II page 365) are fine samples. Persons desirous of purchasing, or further information, can address the subscriber, Clarkesboro,' Gloucester County, N. J.

June 15, 1839.—2t. EDMUND TONKINS.

TO ADVERTISERS.

The attention of gentlemen who wish either to *sell* or *purchase* Farms, Farm Stock, Agricultural Implements, Seeds, Merchandize generally, &c. &c., is hereby requested to the *Philadelphia Reporter*, (which has an increasing circulation throughout the United States,) as affording a suitable medium for communicating such information, especially among the farmers and country merchants. This was one of the principal objects in view in establishing the Reporter. Published monthly, by Prouty, Libby & Prouty, 87 north 2d street. Price—One Dollar per year. Advertisements conspicuously inserted at fifty cents per square, or 12 lines.

FOR SALE AT THE
Agricultural Ware-House,

SEED SOWERS, a variety, adapted to Garden and Field sowing. These machines are simple in their construction, and effectual in their operation.

PRUNING KNIVES AND SHEARS, a good variety.

GRASS KNIVES AND SHEARS, several kinds.

TRANSPLANTING TROWELS, a large assortment, for sale wholesale or retail.

WEEDING TROWELS, (for the ladies) particularly adapted to the cultivation of Flowers.

WILLIS'S IMPROVED CORN SHELLER. This is the "*ne plus ultra*" machine of its kind.

SHEEP SHEARS, among which can be found a very superior article.

GARDEN AND HAY RAKES, by the dozen or single.

SCYTHES AND SNEEDS, patent and common, from the best manufactories in New England and Pennsylvania.

WILLIS'S PATENT GUILLOTINE STRAW CUTTER. A cheap, expeditious, and durable machine.

FIELD AND GARDEN CULTIVATORS. The latter is a prime implement for working the Sugar Beet, Ruta Baga, Multicaulis, &c.

THE CYLINDRICAL AND OTHER ROOT CUTTERS, to prepare the Sugar Beet, Ruta Baga, &c. &c. for feeding sheep and neat stock.

We have now on hand an **extensive assortment of Ploughs, Farmers' and Gardeners' Tools, Seeds,** &c. &c. to which we are making constant additions. Persons interested and Farmers generally, are invited to call and examine them.

PROUTY, LIBBY & PROUTY,
No. 87 N. Second st., Phila.

THE FARMERS' CABINET,

A monthly newspaper, is published by

PROUTY, LIBBY & PROUTY, No. **87** NORTH SECOND ST., PHILADELPHIA.

PETER B. PORTER, No. 97 MARKET STREET, WILMINGTON, DEL.

The Cabinet is published on or about the fifteenth of every month. Each number will contain thirty-two octavo pages on good paper and fair type. The subjects will be illustrated by engravings on wood whenever they can be appropriately introduced. Terms.—*One dollar per year payable in advance.* The Cabinet, by the decision of the Post Master General, is subject only to *newspaper postage;* that is, one cent on each number within the state, and within one hundred miles of the place of publication, out of the state,—one cent and a half on each number to any other part of the United States. ☞ Seven copies for five dollars. All subscribers must commence with the volume, No. I, or with the half volume, No. 7.

From the Steam Press of J. Van Court, Printer, corner of Bread and Quarry sts., rear of 96 North Second.